

# Happy Hour

(Serving time: 15:00-21:00)

## By Glass

### SPARKLING

Barton & Guestier Sparkling Blanc de Blancs, *France* \$58

### WHITE

The Wall, Chardonnay, *Australia* \$58

Luis Felipe Edwards, Classic Sauvignon Blanc, *Chile*

### RED

The Wall, Shiraz, *Australia* \$58

Luis Felipe Edwards, Classic Cabernet Sauvignon, *Chile*

### SPIRIT

Absolut \$58

Bombay Sapphire / Tanqueray

Bacardi / Myer's Dark

Famous Goose / Jack Daniel

Olmecca Tequila

### DRAUGHT

	Half	Full
Asahi	\$38	\$58
San Miguel Blanca	\$38	\$58
Singha	\$38	\$58
Mahou IPA	\$38	\$68
Spitfire Ale	\$38	\$68
Suntory Gold		\$78
Suntory Black		\$78

### BOTTLE BEER

	By Bottle
Asahi	\$48
Corona	\$48
San Miguel Blanca	\$48
San Miguel Light	\$48
Magners	\$68

# Wine by glass

## SPARKLING

Barton & Guestier Sparkling Blanc de Blancs, *France* \$88

## WHITE

The Wall, Chardonnay, *Australia* \$88

Luis Felipe Edwards, Classic Sauvignon Blanc, *Chile*

## RED

The Wall, Shiraz, *Australia* \$88

Luis Felipe Edwards, Classic Cabernet Sauvignon, *Chile*

## GIN

Beefeater/ Bombay Sapphire/ Tanqueray/ Gordon's \$88

Hendrick's \$138

Monkey 47 \$158

## VODKA

Absolut/ Stolichnoff \$88

Belvedere/ Chopin/ Grey Goose/ Ketel One/ New Amsterdam \$108

## RUM

Bacardi/ Havana Club/ Myer's Dark \$88

Dictator 12 Years / Bundaberg \$128

## SINGLE MALT

Macallan 12 Years \$138

Macallan 18 Years \$468

Glenfiddich 12 Years \$108

Glenfiddich 18 Years \$168

Glenmorangie 10 Years/ Bowmore 12 Years \$128

Highland Park 12 Years

Glenmorangie 18 Years/ Highland Park 18 Years \$198

## WHISKY

Ballantine's/ Canadian Club/ Chivas Regal 12 Years	\$88
J & B/ Jameson/ J.W Black Label/ Jack Daniel	
Chivas Regal 18 Years / Monkey Shoulder	\$138
Taketsuru	\$198
J.W Blue Label	\$288
Campari / Cinzano Bianco / Dubonnet / Aperol	\$88
Noilly Prat / Pimm's	

## COGNAC

Courvoisier V.S.O.P	\$98
Hennessy X.O	\$288

## LIQUEUR

Bailey's / Grand Marnier/ Kahlua / Drambuie / Sambuca	\$88
Frangelico / Advocaat	
Southern Comfort / Benedictine D.O.M. / Tia Maria	

## DRAUGHT

	Half	Full
Asahi/ Singha/San Miguel Blanca	\$58	\$88
Mahou IPA/ Spitfire Ale	\$58	\$98
Suntory Gold/ Suntory Black		\$98

## BOTTLE BEER

Asahi/ Corona / San Miguel Blanca/ San Miguel Light	\$68
Magners	\$88

## SIGNATURE COCKTAIL

Auberge Paradises	\$108
<i>Butterfly Pea, Cranberry Juice, Lime, Passion Fruit, Strawberry Infused Gin</i>	
Pavilion	\$108
<i>Coconut cream, Coconut Liquor, Orange Liquor, Pineapple juice, Rum</i>	
DB Discovery	\$108
<i>Apple Juice, Passion Fruit Cold Brew Tea, Sparkling Wine, Whisky</i>	
Drunk in Love	\$108
<i>Baileys, Chocolate Liquor, Grand Marnier, Orange Juice, Vodka</i>	

## CLASSIC COCKTAIL

Aperol Spritzer	\$108
Margarita	\$108
Mojito	\$108
Negroni	\$108
Long Island Ice Tea	\$118

## MOCKTAIL

DB Temptation	\$88
<i>Orange Juice, Peach Syrup, Pineapple Juice</i>	
Success Kiss	\$88
<i>Orange Juice, Pineapple Juice, Lime Juice, Grenadine, Sprite</i>	

## NON - ALCOHOL

Coffee / Tea	\$48
Coke/ Coke Zero / Sprite / Soda Water / Tonic	\$48
Apple/ Cranberry/ Orange/ Pineapple Juice	\$58
Acqua Panna/ San Pellegrino (750ml)	\$78


## Snack Menu

(Monday – Friday Serving time: 15:00 – 21:30)

(Saturday – Sunday & PH Serving time: 12:00 – 21:30)

烤牛肉或雞肉串 配沙爹醬(6 串)	\$138
Grilled Beef or Chicken Skewers with Peanut Sauce (6 Pieces)	

炸魚薯條	\$128
Fish and Chips	

脆香孜然雞球 	\$128
Crispy Spicy Cumin Chicken Chunks	

脆香雞軟骨	\$128
Crispy Chicken Cartilage	

脆辣雞中翼 	\$128
Crispy Spicy Chicken Wings	

松露粉及巴馬臣芝士炸薯條	\$78
Truffle Powder and Parmesan Cheese French Fries	

炸薯條	\$58
French Fries	



必食之選  
Chef's Recommend



素食之選  
Vegetarian



香辣  
Spicy

以上價格須另收加一服務費 Prices are subject to 10% service charge.

開瓶費 Corkage fee: 每瓶\$250 per bottle | 切餅費 Cake-cutting fee: 每個蛋糕\$150 per pound per cake.


若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排

If you have any concerns regarding food allergies, please alert your server prior to ordering.

前菜 *Appetizer & Salad*

藜麥烤雞沙律 配雜莓及蜜糖汁 \$178  
Roasted Chicken and Quinoa Salad  
with Berries and Honey Dressing

意大利巴瑪火腿 配蜜瓜及乾果 \$178  
Italian Parma Ham Bruschetta with Melon and Dried Fruit

南瓜珍珠薏米沙律 配黑醋汁  \$158  
Pearl Barley and Pumpkin Salad with Balsamic Vinegar

經典凱撒沙律 \$158  
Classic Caesar Salad

加配 Add On  
挪威煙燻三文魚 Norway Smoked Salmon + \$70  
香烤雞 Roasted Chicken + \$50

湯 *Soup*

松露蘑菇忌廉湯  \$58  
Cream of Truffle Mushroom Soup

意大利雜菜湯  \$58  
Minestrone


是日中式老火湯 \$58  
Chinese Soup of the Day

\*以上西式湯配麵包及牛油  
\*All Western Soups are Served with a Bread Roll and Butter

## 三文治及漢堡 Sandwich & Burger

雙層和牛芝士漢堡 Double Wagyu Cheeseburger	\$198
牛油果及青瓜 配意大利三文治包 	\$168
Avocado and Zucchini with Panini	
雞扒巴瑪火腿 配意大利三文治包	\$168
Chicken Steak and Parma Ham with Panini	

## 意粉 Spaghetti

焗肉醬蘑菇意粉 Baked Spaghetti Bolognese with Mushroom	\$178
牛油果南瓜長通粉 	\$178
Penne with Avocado and Pumpkin	

## 西方美食 Western Delight

美國極級肉眼牛扒 (250 克) Grilled U.S. Prime Ribeye (250g)	\$308
美國極級西冷牛扒 (250 克) Grilled U.S. Prime Sirloin (250g)	\$288
澳洲羊扒 Grilled Australia Lamb Chop	\$288

**\*以上主菜配選以下醬汁及配菜**  
**Please choose the following sauce and side dishes**  
**醬汁 Sauce (任選以下一款 Choose one of the following)**  
紅酒汁 Red Wine Sauce  
蘑菇忌廉汁 Mushroom Cream Sauce  
黑蒜松露生牛油汁 Black Garlic and Truffle Butter Sauce

**配菜 Side Dish A (任選以下一款 Choose one of the following)**  
田園沙律 Garden Salad  
烤時令蔬菜 | Grilled Seasonal Vegetables

**配菜 Side Dish B (任選以下一款 Choose one of the following)**  
薯條 French Fries  
焗忌廉薯仔 Baked Cream Potato  
薯蓉 Mashed Potato  
炸蕃薯角 Crispy Sweet Potato

# 傳統東方美食 *Eastside Classic*

海南雞飯 	\$208
Hainanese Chicken Rice	
窩蛋牛肩胛鮮茄飯	\$188
Beef Chuck Roll Tomato and Egg with Egg Fried Rice	
港式焗豬扒飯	\$188
Hong Kong Style Baked Pork Chop Fried Rice	
砂煲沙爹牛肉炒腸粉	\$188
Stir-fried Beef and Rice Roll with Satay Sauce Served in Clay Pot	
XO 醬叉燒鮮蝦帶子炒意粉	\$188
Stir-fried Barbecue Pork, Shrimp and Scallop with Spaghetti in XO Sauce	
紅燒妙齡乳鴿 配蝦片	\$88
Roasted Baby Pigeon with Prawn Crackers	
瑞士汁雞翼	\$88
Swiss Chicken Wings	
脆炸鮮蝦雲吞 配甜辣醬 (6 件)	\$68
Deep-fried Shrimp Wontons (6 Pieces) with Sweet Spicy Sauce	
脆炸水餃 配甜辣醬 (6 件)	\$68
Deep-fried Pork and Shrimp Dumplings (6 Pieces) with Sweet Spicy Sauce	
時令蔬菜 配蒜蓉或薑汁 	\$68
Seasonal Vegetables with Garlic Paste or Ginger Sauce	
絲苗飯 (碗)	\$28
Steamed Rice (Bowl)	



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Chef's Recommend



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Spicy

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## 兒童精選 Kids Menu

焗火腿芝士通粉 Baked Macaroni with Ham and Cheese	\$88
焗蘑菇肉醬意粉 Baked Spaghetti Bolognese with Beef and Mushroom	\$88
迷你炸魚薯條 Mini Fish and Chips	\$108
脆香雞球 Crispy Chicken Chunks	\$108
迷你牛肉芝士漢堡包 Mini Beef Cheeseburger	\$108

## 甜品 Dessert

巴斯克芝士蛋糕 配雜莓 Basque Burnt Cheesecake with Mixed Berries	\$98
黑森林餅 (含酒精) Black Forest Cake (Contains Alcohol)	\$98
時令果碟 Seasonal Fruit Platter	\$98



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Chef's Recommend



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